"There is nothing which could be so interesting to one horticulturally inclined, as this brief account of your wonderful work in training the forces of Nature toward the greater benefit of man."—J. Horace McFarland, Penn.

THE

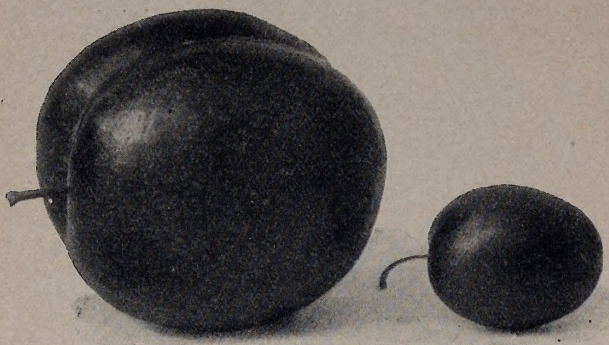
1899

SUPPLEMENT TO

NEW CREATIONS

IN

FRUITS AND FLOWERS



"SULTAN."
TWENTIETH CENTURY FRUIT

"POTAWOTAMIE."
NINETEENTH CENTURY FRUIT.

"I wish I could express in words, the great work you have done and are doing for humanity. Men may come and men may go, but your good work will go on forever, and forever, and forever.

"May the years be many for you to enjoy the high honors and deserved emoluments of your study. You have won your way to the top of the ladder of fame; rest and view the world as no man before has ever had the opportunity to do."—Edward W. Davis, University of California, Berkeley.

"His knowledge of plant variation is so excellent, and his actual experience so wide, that the production of a novelty, instead of a chance in thousands, obtained by haphazard methods, is a matter of definite aim, approached with a wide knowledge of the constituent elements and with a very encouraging probability of success."—Carl Purdy in *London Garden.*

"Whenever humanity calls, Mr. Burbank stands ready to respond, and it may be said for his work that his best introductions are yet to come. It requires much time and close attention to properly segregate, classify, test and propagate, and after having secured the desired improvement the work increases in value and results in geometrical ratio as time progresses, one life affording only a good beginning for others to build upon."—*American Florist.*

BURBANK'S EXPERIMENT FARMS,

LUTHER BURBANK,

Santa Rosa, Sonoma County, California, U. S. A.

Office and Residence, 204 Santa Rosa Avenue.

H. S. Crocker Co., Printers, S. F.

SHOUT
SHARE
IT

PROTECTION FOR FRUIT EVOLVERS.

From the "CALIFORNIA FRUIT GROWER."

"Civilized nations under certain conditions protect by letters-patent a person's invention, or by copyright, his thoughts, in the effort to secure to him or her a fair remuneration for what after a term of years becomes the free gift to the world of a new, and supposedly, valuable thing. Why should the originators of new fruit varieties be denied similar protection? Manifestly, there is no logical reason why the writer of a book, the composer of a song, the designer of a drawing or the originator of a mechanical device should be protected in their productions, while the originator of an improved flower or fruit is denied the same privilege.

"To appreciate the great good that the fruit evolver has been to the world it is only necessary to remember that all the varieties of luscious plums with which mankind is to-day familiar, came without exception from one parent stock, the fruit of which was little, hard, flavorless, acrid and indigestible—if by any chance a specimen was introduced into the stomach. So with the peach, its parent was not only a valueless thing, considered as a food, but it was in a degree actually poisonous. Fruit variety originators and horticulturists, however, experimented with it through centuries, and the diminutive, ill-shaped, noxious thing has become at the touch of successive wizards, two valuable fruits—one, the magnificently formed, tinted and flavored peach as it is known in California, another, the meaty, delicate almond.

"But the work is by no means at an end. Improved varieties are continually brought out. The effort keeps pace with man's development, and to the end of time the fruit variety originator or the fruit evolver will find plenty to do—if he is sufficiently encouraged.

"Only a few people comprehend the marvelous patience, the rare skill, the close attention, the hard work and the cash outlay necessary to be a successful fruit variety originator.

"Every improved form of fruit and every improved flower becomes in a short time the property of all alike. That is to say, the entire world is the gainer. Whether the first plant sells for one dollar or one million dollars the result in a few years is the same; the new variety is a gift to mankind."

"The protection of originators would be protection of planters against frauds."—Jacob Moore, Athenea, N. Y.

"The families of Burbank, Munson and Moore have as good a right to be millionaires as have those of Hostetter and Edison, and they would perhaps know as well how and be as willing, to do good with their means. I have a feeling of justice for those who have spent largely of time, thought and money for others, when they should have, but do not, get anything of consequence in return."—H. E. VanDeman in *Green's Fruit Grower.*

"Precisely the same power has the originator over his new fruit, it is in his power to destroy or disseminate it. If he consents to the latter course he should be given such exclusive rights therein as will enable him to obtain compensation."—Jacob Moore.

"One reason why Mr. Burbank is not better known to the general public is the fact that his name is associated with very few of his horticultural 'creations.' When he develops a valuable fruit or flower he sells it outright to some nurseryman, who gives it what name he pleases—very likely his own. We recall but two 'creations' which bear his name. We all know the 'Burbank potato;' most of us eat them every day. Luther Burbank invented it. Most of us know the 'Burbank plum,' which is also his. Beyond that we only know that the choicest flowers and fruits that delight our senses were developed by his painstaking care."—San Francisco *Chronicle.*

"The work of plant breeding seems to be the most important, as well as the most promising of results that it is possible for any man to enter upon at this time and I am greatly pleased to see that you have pursued the work to the extent of earning the right to announce your results as 'new creations."—Editor of *Kansas Farmer.*

EDUCATION AND SELECTION are the two great forces used in the production of all these new fruits and flowers.

Not knowing the facts, and because some of them happen to be crossed, people often jump at the conclusion that they are all summarily produced by crossing, with about as little science or ceremony as a wizard would appear to do it with his magic wand.

VISITORS to our grounds are not allowed, as no possible benefit can accrue and we have no time to spare.

Applications for SAMPLE FRUITS cannot generally be complied with, as a small army of specially trained men would be required during the priceless hours of the ripening season, when the habits, peculiarities and probable comparative value of the many, many thousands of new fruits must be promptly, carefully, and very rapidly attended to.

ORDER EARLY AS POSSIBLE. Spring commences in California with February, and everything herein described must be carefully kept back by cold storage to supply Eastern and Foreign customers; we have arrangements, however, for keeping GRAFTING WOOD in the most perfect condition all through the season.

We hold all the stock of these novelties in existence; none of them can be obtained elsewhere on earth.

Everything described in this list will be *prepaid by mail or express* anywhere in the United States, Canada or Mexico, except the larger trees mentioned on pages 7, 13 and 16.

NO RESTRICTIONS whatever; multiply and distribute as *fast as possible*.

TERMS INVARIABLY CASH; no time to keep books.

ALL THE CUTS USED IN THIS CATALOGUE ARE EXACT NATURAL SIZE, UNLESS OTHERWISE NOTED.

TO CORRESPONDENTS.

Kindly be as brief as possible. Ask no questions which you think can be answered elsewhere. With all the modern conveniences of graphophones, typewriters, &c., it is at times impossible to keep up.

Always write your questions on a postal card with spaces for reply, and whenever possible arrange the question so that it can be answered by yes or no. If a reply is desired which requires more space than a postal card affords, always enclose five dollars.

"I appreciate the very great preciousness of your time."—H. E. VanDeman.

"Mr. Burbank is compelled to deny admittance to the large number of people who desire to see his wonderful gardens, else he would have but little time for experimenting."—*Post Magazine.*

"Mr. Burbank's life is an ideal one; no man could wish for more. His reputation is founded on a rock, and it will increase with the years in the continuance of a work which means so much to the science to which he has devoted the energies of an unselfish life."—Carmen Harcourt in *Post Magazine.*

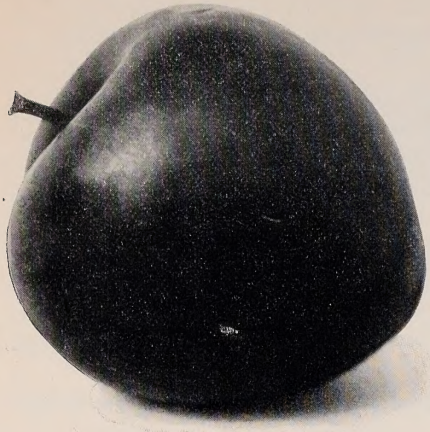
"I value your Catalogue more than gold."—Dr. A. B. Dennis, Cedar Rapids, Iowa.

"May God spare you to long continue in this great work in blessing the race."—J. F. Martin, Winfield, Kans.

"We recognize the great work you are doing."—Burton Bros., Vacaville, Cal.

A New Early Plum—THE "CLIMAX."

Thousands of fruit growers, who know that our "WICKSON" plum has been selling for $5.50 to $8.55 per 20-lb. box wholesale at auction in New York the past summer, are planting it on an extensive scale, knowing, full well, that it is of no use to grow any other plum during its season. The "WICKSON" has been very appropriately named the "King of Plums," and we now have the extreme pleasure of introducing a new King—the "CLIMAX"—which is the best selection from a great number of hybrids of Simoni X Botan.



CLIMAX.

Fruit heart shaped, as large as Wickson and more highly colored, so fragrant that a whole house is perfumed with a single fruit; delicious as could be desired or imagined, and, above all, it ripens here July 12th, before any other good plum, and nearly a month before Wickson.

Tree extremely vigorous, rather upright growth with strong branches, prominent buds and very large leaves,—the very picture of hearty vigor.

Productive as the Burbank, about four or five times as large, two or three weeks earlier and very much more richly colored.

The most wonderful plum ever grown, and one which will change the whole business of early fruit shipping.

Prominent California growers who learned of this "KING" were disposed to form a TEN THOUSAND DOLLAR SYNDICATE for its purchase and control, but instead it is now offered freely to all who may wish to purchase.

Secretary Lelong, of the California State Board of Horticulture, reports as follows:

"CLIMAX.—Cross of Simoni and Botan. Very large, measuring 6¾ by 7½ inches in circumference, heart shaped, a superbly rich plum, extremely early, ripens in the coast counties early in July, before any other good plum.

"Color of flesh yellow, sweet and delicious with a pineapple fragrance.

"Skin thick, firm, deep vermillion red, with very minute white specks; stem short, strong; pit medium to large, separates easily from flesh.

"Tree a vigorous grower, very productive.

"Branches and leaves resemble the Heart cherries in size and vigor.

"This is destined to become the best shipping plum that has come to my notice. Originated by Luther Burbank of Santa Rosa.

"A limited quantity of grafting wood will probably be offered next spring."

Prof. F. A. Waugh, of the Vermont Agricultural Experiment Station, describes "CLIMAX" as follows:

"Form, strongly heart shaped; Size, very large; Stem, short, strong; Apex, rounded; Color, deep, dark red; Skin, thick, firm; Flesh, yellow, firm; Stone, large, but little flattened, free; Flavor, sweet, rich, fruity; Quality, extra fine."

"'CLIMAX' is the result of a cross made by using pollen of Simoni upon one of the Botans. It is about the largest plum I have ever seen, except Kelsey. The shape is oval and quite regular. In color, it is a deep, reddish purple, very rich-looking and

attractive. The flesh is yellow, and firm until fully ripe, when it becomes melting and juicy. It is almost a freestone. The flavor is a pleasant subacid, with a peculiar aroma that is deliciously refreshing. The quality is much better than that of any early plum I know, and is good compared with any kind. It ripens before Willard or Red June. If this variety prove as valuable elsewhere as at Santa Rosa, it ought to be the early plum above all others."—H. E. VanDeman in *Rural New Yorker.*

"We have had the pleasure of examining one of Mr. Burbank's latest triumphs ('CLIMAX') in the plum line, which he now designates as A in a circle. If we are not mistaken it will rank as one of his most unique and valuable productions. It is a cross of Simoni and Botan by the scientific method of crossing individual blooms.

"It is very symmetrical, oblong, with the stem end beautifully rounded and the apex slightly extended, a rich bright red, exceedingly fine skin and tender flesh of bright yellow.

"In flavor it carries the wonderful range of suggestions of the Simoni with the banana after taste very strongly developed. It is a fountain of juice and its flesh is rich and melting.

"All these striking characters are given added importance by the exceeding earliness of the fruit, which seems to ripen about a week ahead of Willard and Red June.

"The tree seems to be a very strong grower and free bearer.

"If we are not mistaken this is going to be a record-breaking shipping plum for early regions."—*Pacific Rural Press.*

"A monster indeed of which its creator presented optical proof, it is richly colored and has a flavor somewhat similar to the banana but infinitely more delicate. It ripens several weeks before any other good plum; this fact alone will cause it to revolutionize the growing of early fruits for the eastern market. The writer concurs in the eulogy delivered upon it by the director of a New England college of agriculture—'It is as much superior to the best variety of cultivated plums in flavor, as the peach is superior in flavor to a potato.'"—W. G. in Santa Rosa *Republican.*

"The finest plum I have ever seen and of better quality than the best, it is surely the best and grandest of all, and will make a revolution in plum culture, its extreme earliness means gold mines to the fruit growers."—H. Knudson, Brown Co., Minn.

"Your wonderful plum (CLIMAX) came to hand, it was in the finest condition and what a Glory! what a Fragrance! what a Flavor. It's grand, and must be the coming Plum of the World. I have been advertising the WICKSON as the KING of FRUITS and scores of people come here to see the trees loaded down with grand fruit, and all say, 'what a wonderful fruit' and so it is. A prominent English horticulturist came here last week to see them and pronounced them the grandest sight he ever saw.

"The 'CLIMAX' being earlier just fills a place and makes, including the BURBANK the grandest Trio of Plums the world ever saw."—G. H. Clayson, Arizona.

"I am delighted with the new, early plum (CLIMAX). I believe it is all you hope it is. I was so impressed by its peculiar, delicious flavor; the firmness of the flesh; its keeping qualities and the unusual earliness, great size and beauty of the plum, that I saved the others to have our largest shipper here test it with me, and he was also greatly impressed with it."—S. F. Leib, Santa Clara Co., Cal.

"The fragrance (of CLIMAX) is something remarkable, this one specimen scented the whole house."—A. A. Halladay, Bellows Falls, Vt.

"The plum is a magnificent one, rich in color and quality."—Santa Rosa *Republican.*

"Its (CLIMAX) fine color, size and delicious flavor will surely bring it to front as an early shipping plum."—Geo. C. Roeding, Fresno, Cal.

"All other horticulturists may as well quit their work as none of them have ever produced anything in the line of fruits that will bear comparison to this one single product of yours, the 'CLIMAX,' although they have been working at it for thousands of years."—H. Knudson, originator of the "Compass" Cherry, Brown Co., Minn.

"Is it possible there can be any thing better than WICKSON? I have named it 'The King of Fruits for this Salt River Valley.' What next I pray you? Is there no limit to the possibilities of producing new and grand fruits?"—G. H. Clayson, Arizona.

"'CLIMAX' must have a great future before it."—H. E. VanDeman, Pomologist, Virginia.

"Parties who have seen it (CLIMAX) say it is as nearly perfect as one could wish."—S. W. Hoyt, Vacaville, Cal.

"I divided your new plums (CLIMAX) with some of the leading fruit men of the State and they are enthusiastic concerning them. It will be a winner."—S. F. Leib, Santa Clara Co., Cal.

"Giants in size, very best in quality, truly wonders of the nineteenth century."—H. Knudson, Minn.

"It is grand and must be the coming plum of the world."—Geo. H. Clayson, Prest. Arizona Nursery Co.

"Samples of 'CLIMAX' received in fine condition. It is the wonder of wonders. Such size, and earliness, and perfection of form, and carrying the strange flavors of Simoni—a whole fruit basket of suggestive flavors. I believe it will prove a record-breaker for you."—E. J. Wickson, Berkeley, Cal. Agricultural Experiment Station.

"'CLIMAX' is likely to cut an important figure in American Pomology hereafter." —F. A. Waugh, Vermont Agricultural Experiment Station.

During the ripening season of "CLIMAX" we were so very busy that it was only possible to send it to half a dozen parties for testing.

The opinions given above, of those who did receive it, should be sufficient.

GRAFTING WOOD.

GRAFTING WOOD PER FOOT, $10. TWO FEET, $15. FIVE FEET, $30. TEN FEET, $50. FIFTY FEET, $200. ONE HUNDRED FEET, $350.

DORMANT BUDS ON PEACH OR ALMOND ROOTS, EACH $10. THREE FOR $25. JUNE BUDS, ONE TO TWO FEET, ON PEACH ROOTS, EACH $20. THREE FOR $50.

THE PRICE for grafting wood of these new fruits may seem high to those who are ignorant of the vast TIME, CARE and EXPENSE required to produce them. Most people acknowledge the difference in value of gold and lead; it is often more difficult to appreciate the difference in value of two little pieces of living wood, one of which has the power of producing fruit (like WICKSON during the past season) worth $855 per ton at auction, wholesale, while the other can only produce fruit worth $5 per ton at even a greater cost of production.

The ORIGINATOR of these new fruits practically gives them to the world, receiving, however, some thanks and a very few dollars.

The GROWERS get, in the aggregate, millions, and the production and sale of fruit is greatly extended.

Many growers who three years ago purchased WICKSON WOOD of us at $2 per foot, got their $2 back in fruit last summer with SIX HUNDRED PER CENT COMPOUND INTEREST PER ANNUM ON THE INVESTMENT ADDED, and the end is not yet.

"There seems to be no limit to your powers of improving our fruits and flowers." —B. M. Young, Morgan City, La.

"All the Chestnuts Mr. Coe purchased of you are fruiting splendidly this year on two-year-old trees; I am greatly pleased with them."—J. H. Hale.

"I consider you the Pioneer boss originator of new fruits of great value for the South Atlantic Coast."—R. Bates, Jackson, S. C.

"My 'BURBANKS' are a wonder. The trees are loaded with very fine large fruit averaging about 6 inches in circumference, and with this load of fruit the trees are making a growth of from 3 to 7 feet."—A. A. Halladay, Bellows Falls, Vt.

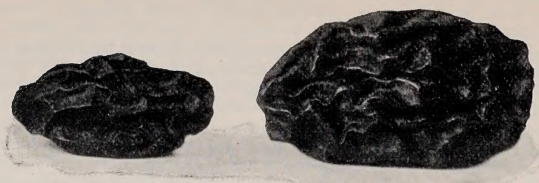
"People hold up their hands in astonishment, delighted, never saw anything even to begin to compare. I verily believe 'GOLD' the grandest and handsomest fruit ever seen by mortal man."—W. M. Hastings, Colo.

"The 'WICKSON' plum bears the largest fruit which has yet been introduced that is hardy in New York."—*Orange Judd, Farmer.*

"That the 'ABUNDANCE' proves to be all that is claimed for it seems now a settled fact."—*Rural New Yorker.*

"21 deg. below zero. 'GOLD' alive to the very tips."—E. C. Beaman, Ontario, Canada.

A New Prune—"SUGAR."



"FRENCH" PRUNE. "SUGAR" PRUNE.

It is with intense satisfaction that we can at last introduce a new prune which bids fair to add millions to the wealth of the State and Nation, and which will be hailed with delight by growers, dealers and consumers throughout the world.

For many years we have labored to produce a large, early, productive, handsome, easily cured, richly flavored prune, with a high percentage of sugar; the prize appeared four years ago, and we have now tested it in every way sufficient to warrant its introduction and we are upheld in our estimate of its great value by all fruit growers who have seen it, and at this writing, even before grafting wood has been offered, numerous growers have ordered from $50 to $500 worth for grafting regardless of the quantity to be received.

The tree is very far superior to the French prune tree in every respect, better grower, better bearer, better foliage, better form, requires less careful pruning, will carry and mature a larger crop of fruit. The fruit is unusually even in size and very large, averaging thirteen to fifteen to the pound fresh; at least three to four times as large as the French prune grows here.

Following is an accurate description taken from the report of B. M. Lelong, secretary of the California State Board of Horticulture:

SUGAR PRUNE.—An extremely early prune, ripens August first; cures superbly rich, with a yellow flesh, tender and rich in sugar juice. Skin very tender, at first of a light purple, tinted with green, changing at maturity to dark purple, covered with a thick white bloom.

Form ovoid; slightly flattened, measuring five by six and a half inches in circumference. Average size fifteen to the pound, which is two or three times larger than the French prune.

Fruit stalk short, severs very easily from the stem as the fruit reaches maturity. Pit medium size, flattened, slightly wrinkled and most often separated from the flesh. The skin is so thin or porous that the fruit begins to shrink on the tree fully as soon as ripe.

Tree an unusually vigorous grower and very productive. One pound green fruit makes 7½ ounces when dry. By the usual mode of curing one pound green would probably make one-half pound when cured.

Analysis of the fresh fruit at the State University disclosed the fact that it is nearly one-fourth sugar, the exact amount being 23.92 per cent; the average of sugar of the French prune being 18.53 per cent and of all prunes 15.33. A seedling of Petite and bids fair to revolutionize the prune industry of the world. Originated by Luther Burbank of Santa Rosa. We understand that a limited quantity of grafting wood of the "Sugar" prune will be offered to California growers next spring.

Secretary Lelong in writing Hon. S. F. Leib of Santa Clara Co. respecting the value of the celebrated French "Imperial epineuse," which was the largest, handsomest and best flavored prune before the "SUGAR" was known, received the following reply:

Oct. 20th, 1898.

"Dear Sir:—Your favor of 19th inst. with reference to Imperial epineuse prune is at hand. The tree is a good, stocky grower; its bearing qualities not yet demonstrated to be very good. Am afraid it is shy every other year; is a first class fruit when the same is successfully cured. It is a very hard fruit to dry; we are almost at our wit's end to know how to accomplish that result. It moulds very easily, and we have about concluded that one of two things will have to be done; either dry it in an evaporator, which of course is very costly, or else stack the prunes every night from the time they are put out until finished which is almost as much so.

"The prunes are very large and hence it takes several weeks to cure them. By the time all expenses are paid it is a serious question whether it does not eat up all the extra price that is received on this prune over the French prune, especially when it shall have become more common and the price will be more at a par with the smaller prunes.

"Mr. Luther Burbank, whose place at Santa Rosa I have visited this summer several times, has a new prune which I think will supplant it and all other varieties. It is, I think, as large as the Imperial, and has ⅓ more sugar than either it or the French prune and ripens in the latter end of July; so its drying is easily accomplished.

"Were I to extend my operations further in the dried fruit line I would certainly demonstrate whether it was a success in my locality and on my soil and if so would confine myself to it exclusively hereafter.

"I understand it has not yet been put upon the market, but I take this occasion to call the attention of fruit growers to it, as it surpasses anything in that line I have ever seen. I remain,

Very truly yours,

S. F. LEIB.

ANALYSIS.

University of California,
College of Agriculture.
Berkeley, Calif.

Agricultural Experiment Station,
F. W. Hilgard, Director.
August 19th, 1898.

Determination of Sugar in "SUGAR" prune; sample sent by Luther Burbank, Esq., Santa Rosa, Calif.

Sample partially dried, contains:

Total Sugar, in whole fresh fruit, per cent	23.92
French prunes, average Sugar, in whole fresh fruit, per cent	18.53
All prunes average Sugar, in whole fresh fruit, per cent	15.35

GEO. E. COLBY.

"Dear Mr. Burbank: You will see above the determination of sugar in your prune. The sample was shriveled a little on receipt, which accounts for the word 'partially dried.' The sugar percentage on a plump specimen would have been slightly less, probably very slightly.

"We have had occasionally a specimen of Prune d'Agen which would go as high in sugar as yours, but they too had probably lost some moisture by evaporation. The analysis shows that you can safely expect your prune to equal the very best (or rather the very highest sugar) the French has ever shown, and this in connection with size is something which I believe no other prune has ever shown. I must congratulate you most heartily upon this creation."

Sincerely,

E. J. WICKSON.

"Luther Burbank will give to the world a wonderful creation in a few months. He has labored for sixteen years with the French prune in the endeavor to eradicate its many faults and combine all the good qualities it should possess. The French prune is not very long lived.

"Owing to its manner of growth there is too much pruning made necessary.

"The shape of the tree is decidedly bad, its root habits are faulty. The roots do not descend far enough into the earth after moisture. Late in the season, when other fruit trees are still vigorous its strength declines. The French prune should ripen one month earlier to be of greatest value in Sonoma county in order that drying might be completed before danger of rain.

"The fruit has no distinct flavor. It is simply sweet.

"The main virtue of the prune is that it is easily handled.

"Still another fault is that the fruit forms too far out on the branches and thus lessens the amount it should be capable of producing.

"Any one who takes things as they come is satisfied with the French prune, and of all the older prunes this one is the best.

"That, however, should not deter one from seeking to improve it.

"Nobody disclaims the fact that there are prunes which possess richer flavor than the French prune, others that are of larger size, still others that ripen earlier, and thus all along the line, his plan has been, to produce a prune possessing these various excellent qualities and blend them into one. When that is accomplished there will result something which will revolutionize prune growing, widen the market for this fruit and materially increase the prices and profits."—Santa Rosa *Republican.*

To the Editor:—Can you give me some information about Mr. Burbank's new prune, which he tells me ripens in July, and which he hopes to introduce this winter?—E. W. P. San Jose.

"We had the pleasure of examining this summer the fruit to which our correspondent alludes, and which Mr. Burbank then called the 'coming prune,' although we do not know that he regards that its permanent name. It ripens in July in Santa Rosa Valley, and is a very handsome, very dark-colored prune, and we expect it will dry nearly black.

"It is very large, as its length diameter is two inches and width diameter one and one-half inches. It is exceptionally fine in drying quality, for the fresh, ripe fruit showed on analysis 23.92 per cent of sugar, while the average of analyses of prune d'Agen is 18.53 per cent of sugar. Mr. Burbank says it dries better in the coast valleys than any other prune and that is strictly credible on the basis of its greater sugar, and consequent less evaporation needed to bring it to a keeping condition. We expect it will prove of great value."—*Pacific Rural Press.*

"The new prune you sent me came on August 9th. It is of large size, very sweet, and fully ripe for drying. The French prune that came with it, grown on same ground, was quite green yet and very small.

"Your new prune ripening so early in the season will be very valuable in localities where the French prune ripens too late for sun drying."—John Rock, Prest. California Nursery Co.

"Your large seedling of Petite (SUGAR) is a whopper and apparently very rich. It seems to fill the bill for a large size drying prune of dark color, and your 'PEARL' of 1898 should lead in the silver type."—E. J. Wickson.

"I have very carefully noted the qualities of this prune and believe it is one of the handsomest prunes of the French type that I have ever seen."—B. M. Lelong, Secretary of California State Board of Horticulture.

"Your sample of the new prune received. The flavor is most excellent, equal to the very finest French prune I ever tasted.

(Later)—"On testing it again, after dictating the above, I would pronounce it not only equal, but superior to any French prune I ever tasted."—S. F. Leib.

"A sample of your new prune has kept more than three weeks."—G. H. Clayson, Arizona.

The "SUGAR" prune may and probably will prove hardy and productive wherever the common European plums thrive. As a *market, table* and *dessert* fruit its earliness, unusual size, superlative beauty, fragrance, flavor and special nutritive value will make it of priceless value when fresh from the tree as well as in the form of cured prunes."

GRAFTING WOOD.

GRAFTING WOOD PER FOOT, $10. TWO FEET, $15. FIVE FEET, $30. TEN FEET, $50. FIFTY FEET, $200. ONE HUNDRED FEET, $350.

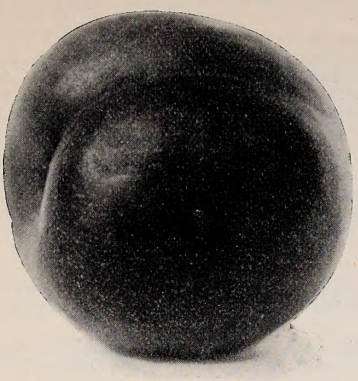
ALSO A FEW LARGE TWO-YEAR-OLD TREES ON PEACH ROOTS WITH BRANCHES CUT BACK NEARLY TO THE TRUNKS, NOW TWO TO THREE FEET HIGH, $25 EACH. THESE ARE TOO LARGE TO SHIP LONG DISTANCES.

"The 'GIANT' prune went through the winter of 1896-7 without the least injury, and the thermometer registered as low as 20 degs. below zero, and the young scions set the spring before were white with blossoms and loaded with fruit which measured six to seven inches in circumference, and were grand."—A. A. Halladay, Vermont.

"'CHALCO' is a large, handsome, finely-flavored and delicious fruit."—Pinkham & McKevitt, Vacaville, Cal.

"The 'WICKSON' is a marvel of beauty and excellence."—S. W., Atlantic, Iowa.

A New Plum—"SULTAN."



SULTAN.

SULTAN. (SECTION).

This huge, oval, deep purplish crimson fruit is generally thought by those who have tested it to be the very best or one of the best plums produced.

The flesh is remarkably firm and solid, fragrant, subacid or sweet, dark crimson, beautifully clouded and shaded with light pink, salmon and light yellow; showing in the fruit a curious combination of ancestral dynamics.

Remarkable for the great proportion of flesh compared with the diminutive seed. The tree grows very rapidly, but is compact and with wood and leaves as much like the Napoleon cherry as like a plum. Exceedingly productive; ripening here July 25th, a week before BURBANK, falls like apples soon as ripe; a great keeper.

A basket of these plums would attract instant attention anywhere by their unusual size and remarkable beauty of form and color.

The cut at the left is from a photograph taken in Santa Rosa, the one at the right at the New York Agricultural Experiment Station.

"'SULTAN' is my choice of all the new plums which I have tested. It is a cross between Wickson and Satsuma. It is large, being over two inches in diameter and nearly round in shape. The surface is smooth, dark wine—red or garnet—being very handsome. The flesh is garnet color, too, and rich-looking. In flavor it is excellent, being tart enough, yet not sour, but a delicious subacid. No plum that I have eaten is better, and when cooked, it could scarcely be equaled. It has all the high flavor of Satsuma when cooked, which has heretofore been far above all other plums when in that condition. The season of 'SULTAN' is at least a month earlier, as it is fully ripe by August 1. The tree is very fruitful. I look for this plum to take a high place in public favor."—H. E. VanDeman in *Rural New Yorker.*

"The 'SULTAN' is very large, very handsome and has a very pleasing, refreshing flavor. It is extremely delicious."—S. F. Leib, Santa Clara Co., Cal.

"Needless to say that the quality is fine, it is all that could be desired."—S. D. Willard, New York.

"The 'SULTAN' came through in splendid shape and is a most wonderful fruit."—G. H. Clayson, Arizona.

"The 'SULTAN' seems to be a grand fruit in size and otherwise."—E. J. Wickson.

"The 'SULTAN' which measured 7x7 inches around will certainly be a leader, not only for its size but for its exceedingly high quality and very small pit."—H. Knudson, Brown Co., Minn.

"'SULTAN' arrived in excellent condition. I consider it the best in quality of the hybrids of Japanese plums which I have had the privilege of testing."—S. A. Beach, New York Agricultural Experiment Station.

"I am impatient to see these varieties promptly introduced to the trade not so much that I wish to grow them myself, but I want the public to be getting the good of them, at the same time think you are first to be considered."—F. A. Waugh, Vermont State Ag'l. College.

GRAFTING WOOD ONLY.

PRICE, ONE FOOT, $3. TWO FEET, $5. FIVE FEET, $8. TEN FEET, $10.

"'GIANT' has fruited here; fully up to expectations."—S. D. Willard, Geneva, N. Y.

"I am more than pleased with 'CHALCO.' It is a grand plum."—S. W. Hoyt, Vacaville, Cal.

"Ripe 'BURBANK' plums kept in good condition for thirty-six days after received. This speaks volumes for this excellent variety."—*North American Horticulturist.*

"'WICKSON' bears the largest plums we have ever seen; 22 deg. below zero did not even brown the pith of the late shoots. Bears very well."—C. M. Stark, in *Rural New Yorker.*

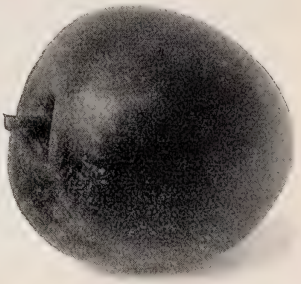
"Forty sorts were tested. Four out of five directors said 'BURBANK' was the best canner."—President of a large New York Cannery.

"I sold 'WICKSONS' yesterday in New York at $4.75 per 20 lbs. crate. I put them in on the strength of your recommendation and they are just as you stated 'productive and large.'"—S. W. Hoyt, Vacaville.

"(Later)—'WICKSON' sold yesterday in New York for $8.50 the biggest price ever yet brought for a crate of fruit."—S. W. Hoyt, Vacaville, Cal.

A New Plum—THE "BARTLETT."

The wonderful combinations which can be made in fruits, will always be a surprise, even to those who have studiously prepared the way for them. Who could have believed that a plum would ever be produced which would in quality, flavor and fragrance be exactly like the ever-popular Bartlett pear? Yet, such are the facts, but the "BARTLETT" plum is so much superior to the Bartlett pear in its own peculiar fragrance and flavor, that no one will ever eat the pear if this plum is at hand; and, better yet, it bears the second season, and will produce more fruit in ten years than the Bartlett pear will in twenty. Strange to say, the tree also grows upright, like its namesake the pear, and with its dark green leaves, which glisten as if highly polished, makes an ornamental tree almost unequaled.



BARTLETT.

The fruit is oval, yellow mostly overspread with crimson, turning to deep crimson when fully ripe, with flakes and dots of yellow.

Light salmon colored flesh, rather firm yet juicy.

Seed medium size, long flat, semi-free. Ripens just before the "BURBANK." Cross of Simoni and one of my older hybrids, the "Delaware."

"The 'BARTLETT' plum is a perfect freestone, very beautiful in color, of extra fine quality, just like a Bartlett pear."—H. Knudson, Minn.

" BARTLETT.—A hybrid of Prunus Simoni and ' Delaware,' itself one of Burbank's older crossbred plums.

" Fruit oval, conical, medium size, light yellowish crimson, with a smooth, polished, glistening skin. All the branches grow up perfectly straight, forming a dense, upright, handsome head.

" Leaves large, and as glossy as if varnished. Produces fruit abundantly the second season. The size of a large Imperial gage, and when fresh from the tree, of most delicious flavor; very far exceeding the Bartlett pear at its very best in its rich, delicious, indescribable, pineapple flavor and fragrance, being exactly like the Bartlett pear in flavor but, even more delicious. Very productive; too soft for distant shipping. Originated by Luther Burbank of Santa Rosa."—From report of B. M. Lelong of the California State Board of Horticulture.

" ' BARTLETT ' is another variety which came from a cross of Simon upon Delaware. Its size is medium to large and the shape peculiar, being decidedly heart-shaped, with a distinct suture on one side. The color is a dull purplish red. The flesh is yellowish and soft when fully ripe. The stone is large and long. Its flavor is very peculiar, being like that of the Bartlett pear, hence the name. The quality is very good to best, which, with its earliness (it ripens July 25 at Santa Rosa), productiveness and vigor of tree ought to place it well up in the scale."—H. E. VanDeman.

" The 'BARTLETT ' plum is apparently absolutely identical with a real Bartlett pear."—S. F. Leib.

" I am especially surprised at the good quality of the Simoni crosses."—F. A. Waugh, Vermont Agricultural Experiment Station.

" The flavor of the ' BARTLETT ' plum is unique."—Pinkham & McKevitt, Vacaville, Cal.

" Take some of these plums with sugar and cream, as peaches are nearly always dressed, and they are as much finer than the peach is finer than a potato. It seems to me that there are more wonderful possibilities in the plum than any other fruit in temperate climates."—F. A. Waugh, Vermont State Ag'l. College.

" Nothing like his latest wonder, the ' BARTLETT ' plum, has ever before been produced, and the world of fruit and flower growers, who so expectantly wait for his magical productions, will here read of the marvel for the first time. A wonderful combination of fruit is this, in reality a plum, but in quality almost the exact counterpart of the pear from which it is named."—Santa Rosa *Republican.*

GRAFTING WOOD ONLY.

THERE IS ONLY A LITTLE BUNDLE OF GRAFTING WOOD OF THE " BARTLETT " IN EXISTENCE.

PRICE, ONE FOOT, $3. TWO FEET, $5. FIVE FEET, $8. TEN FEET, $10.

" On Tuesday, August 3, another banner sale of Vacaville fruit took place in New York and, says the ' Reporter,' H. A. Bassford is the man who now wears the championship belt. Two weeks ago it was reported that F. Herbert Buck, through Pinkham & McKevitt, sold three 20-pound boxes of Wickson plums for $8.50 a box. Now H. A. Bassford, through the Earl Fruit Company, has raised this most remarkable sale up one notch. On Tuesday five 20-pound boxes of his celebrated Eureka (?) (Wickson) plums brought $8.55 apiece. The crates contained 88 plums each which at the price named would be over 10 cents each, or 42¾ cents per pound wholesale. We say, continues the Vacaville Reporter, without fear of contradiction, that this price has never been beaten by California fruit in the east except on the shipment of the first box of cherries at the opening of a season, and these prices are also always captured by Vacaville people." —*California Fruit Grower.*

"Of all plums grown so far, the Wickson stands at the head. The grandest tree in growth, the largest fruit, the finest flavor, the most prodigious bearer of all the plum family. I am advertising it as the King of Fruits for this country.

" It is a seedling originated by the Hon. Luther Burbank, of California, and of hundreds of new fruits he has introduced this stands pre-eminent. He is justly called the ' Wizard of Horticulture,' as no man has done so much to bless the world in the line of Horticulture as he. If he had only given us the one new plum, The Wickson, we should then say, all honor to Luther Burbank."

A New Plum—"SHIRO."

This handsome plum is a tri-specific hybrid—a combination of Robinson, Myrobolan and Wickson, from seed of Wickson.

In foliage, growth and general appearance the tree most resembles a Myrobolan, but is a much stronger grower than any of the three from which it came; wood very hard and wiry, ripening up early in the fall.

The fruit, which is produced in the utmost profusion, is medium to large, very uniform in size, clear light yellow, with an almost imperceptible thin white bloom; and so transparent that the pit can be seen through the flesh, which is firm yet juicy, rich, pleasant subacid, clingstone; ripens two weeks before the Burbank, and is nearly, or perhaps quite as productive. The fruit will keep in good condition for a month at least.

From its ancestry and general appearance it should prove of great value where it is too cold to raise most of the good plums.

SHIRO.

The following description of "SHIRO" is from the report of Secretary B. M. Lelong, of the California State Board of Horticulture:

"'SHIRO.'—From Myrobolan, Wickson and Robinson. Fruit, egg-shaped, medium size, suture indistinct; smooth, bright yellow, transparent, bloom thin, white; cling, quality good. Remarkable for its great productiveness, rivaling the Burbank in this respect.

"Strong grower, having the appearance of a gigantic Myrobolan plum in leaf, fruit and growth."

Originated by Luther Burbank of Santa Rosa.

GRAFTING WOOD ONLY.

PRICE, ONE FOOT, $1. FIVE FEET, $3. TEN FEET, $5. FIFTY FEET, $15. ONE HUNDRED FEET, $25.

"If any one has had doubts as to the hardiness of the Japan plums the season of 1896 has settled them here in Connecticut; Where the peach crop was practically a total failure, the Japan plums gave partial crops on many trees while others were full to bending with luscious fruit. There is no doubt that their introduction is doing more to stimulate both commercial and amateur fruit culture than any other one event that has taken place within the last quarter of a century. Trees of tremendous vigor, come into bearing two or three years after planting and in such variety and season of ripening as to cover a period of nearly three months with a daily supply of most luscious plums."—J. H. Hale in *Green's Fruit Grower.*

"Looking over the field of fruits I think the most notable advance has been with plums."—Joseph Meehan, Penn.

"To produce these valuable variations from their original types, requires not only the most extensive experiments in crossing the flowers, but in labeling, recording, saving seeds, planting and growing to fruiting age, but it takes patience! patience!! patience!!!

"No one who has never tried it can have more than a slight conception of the industry, skill and patience that such work requires."—H. E. VanDeman in *Green's Fruit Grower.*

"I was the first man to set a 'BURBANK' plum on the Atlantic slope and it is a fact that nearly all the varieties have been raised as perfectly at Geneva, N. Y., as in their California home."—Hon. N. S. Platt, Chairman of Committee on New Fruits at Fitchburg, Mass.

"New Japans stood 26 deg. below zero here."—Dr. A. B. Dennis, Cedar Rapids, Iowa.

A New Quince—"PINEAPPLE."

Quinces can probably be grown with less expense than any other fruit, and if the quality could be improved, would be extensively grown and more generally used; a more promising fruit for improvement cannot be named.

For about fifteen years we have been working in this direction, and have succeeded in obtaining the "PINEAPPLE," a quince which will cook as tender in five minutes as the best of cooking apples, and with a flavor never before equaled.

Jelly made from it is superior to that made from any known fruit—absolutely unapproachable—something which could never have been thought of until it was brought into existence.

The fruit, in form and size, very much resembles the Orange quince, but smoother and more globular; in color much lighter yellow; average weight about three-quarters of a pound each.

The tree is a strong grower, and as productive as the Orange.

Some one may produce a better quince, we never expect to.

"Luther Burbank of Santa Rosa, Cal., sent a fine display of a new quince of his own origination, which he has named 'PINEAPPLE.'

"It was never before shown to the public. It is large, apple-shaped, very clear yellow and of so mild a flavor that it can be eaten like an apple."—Report of Committee on New Fruits at 1896 meeting of the American Institute.

"The quinces came to-day, they had the most delightful pineapple flavor I ever breathed."—S. F. Leib.

"The jelly which my wife made from the 'PINEAPPLE' quinces which you sent me, was the finest flavored jelly of any description or from any fruit, which I ever ate in my life. The jelly from quinces generally is too pronounced and strong. That made from this variety had a delicacy and an exquisite flavor absolutely unequaled by that made from any other quince, or, in fact, from any other fruit which I ever tasted."—S. F. Leib, Santa Clara Co.

"A new variety of quince called the 'PINEAPPLE' is remarkable for size, beauty of form, productiveness and small core. It will cook tender in five minutes, whereas, the ordinary quince requires from one to two hours. It is also good to eat raw, and has a delicious flavor. This is one of the most important improvements in fruit in the history of horticulture."—San Francisco *Post Magazine.*

"Mr. Burbank's New Quince.—The quince is not a popular fruit in Sonoma County's horticultural realm. A quince is a quince the world over, tart, hard and limited in usefulness. If one could pluck a quince from a tree and eat it as an apple, if it was of delightful flavor, soft and mellow as a Christmas apple, it would be grown on every hillside and in every valley. Such a fruit has been perfected and is destined to be cultivated extensively, not only within the confines of our county, but wherever fruit is grown in the temperate and sub-tropic zones. Our fellow townsman, Luther Burbank, gave this great discovery to the world. For many years he has labored with the end in view to produce a quince possessing all these excellent properties. Varieties from all over the world were obtained and grown. By cross-breeding and selections through many generations of experiment the goal was neared, but not until the present season was success attained. This year he produced in his Gold Ridge experiment grounds what he strived for through these many years, a quince that possessed the flavor of the best of its species, but which is mellow and soft as an apple and may be cooked in from three to five minutes. When this variety is introduced it promises to revolutionize quince culture."—Santa Rosa *Republican.*

"Sample 'PINEAPPLE' quince received, we did not make jelly out of it as what we received seemed hardly enough. We ate some from hand and tried some baked. The flavor was exquisite."—W. T. Smith & Co., Geneva, New York.

"The fruit is too good for jelly making. It should be used to eat green, as an apple."—S. W. Hoyt, Vacaville.

PRICES.

STRAIGHT, THRIFTY TREES, ONE YEAR OLD, TWO TO THREE FEET, EACH $1. SIX, $5. TEN, $8.

STRONG, HEAVY CUTTINGS, 8 INCHES LONG, TEN FOR 75 CTS. PER HUNDRED, $6. PER THOUSAND, $40.

A FEW VERY LARGE TWO-YEAR-OLD TREES, $3 EACH. THESE ARE TOO LARGE TO SHIP LONG DISTANCES.

STORY OF ONE POTATO SEED.

From the *San Francisco Call.*

A tiny seed may feed a nation!

An atom of vegetable life may evolve results of universal benefit to mankind.

Twenty-three years ago last May a New England youth living not far from Boston, in the "Old Bay State," held in his hand a single seed about half as large as an ordinary pinhead. It would have taken several hundred of similar size to make a meal for a canary.

To the ordinary observer the seed would have seemed to differ in no respect from others of its kind, but the youth, who scrutinized it through the eye of genius, thought he had good reasons for believing that it deserved a better fate than to be fed to the birds, and it was therefore carefully planted and tenderly watched all through that New England summer of 1874—and millions of his fellow men have the benefits wrought by the prescience of a youthful enthusiast then on the threshold of renown in his chosen field of science.

When the hazy Indian summer came the plant had done its work, and three and one-fourth pounds of the most beautiful white potatoes which had ever been seen were the product of the little seed.

The tubers were planted and replanted, and when the second season had passed two tons was the crop which a prominent Eastern seedsman purchased and introduced to the public in the spring of 1876.

The new potato was such an evident improvement upon any tuber of its kind ever known theretofore that it immediately sprang into favor in all parts of America, and it was not long ere its superior qualities became known in all other countries where the potato is grown.

Such is the genesis of the Burbank potato—named in honor of its originator, Luther Burbank, of Santa Rosa.

The young New Englander who made this fortunate experiment so many years ago has since become famous among the world's savants in the same line of scientific experiment. Many times has he thrilled the scientists of the vegetable world by the announcement of a new and distinct species—the creation of such being the principal aim of his professional life—and rich have been the honors showered upon him by his fellow scientists and the world at large for his brilliant achievements in the propagation of new fruits, flowers and vegetables, but it is safe to say that no product of his genius has wrought so

much of material good to Christendom as has the potato which bears his name.

More than two hundred million bushels of the Burbank potato are now grown every year, and by a most careful and conservative estimate, made from reliable statistics, the amount of this variety which has been grown since its introduction is considerably more than two billion seven hundred million bushels, or one hundred and sixty-two trillion pounds—enough to give every inhabitant of this earth nearly two bushels.

From the figures quoted above it will be seen that enough Burbank potatoes have been produced (counting one pound laid lengthwise to measure one foot) to reach twelve hundred and twenty-seven times around the world, and more than one hundred and twenty times the distance to the moon.

The price paid the young propagator for this potato, which is yet in its prime and which has added to the wealth of all nations and will doubtless augment the wealth of nations yet unborn, was $150. The reader may ponder the consequences to the race if, by carelessness or ignorance, this little seed had been lost or destroyed.

Mr. Burbank now handles, nearly every day, seeds as precious in potentialities as was the subject of this sketch—seeds which hold within themselves forces calculated to sway the destinies of mankind and even to affect the weal of nations.

TWO NEW ROSES.

Last season we introduced the truly ever-blooming rose "SANTA ROSA." It at once attracted wide attention for its vigor, brilliancy of color and wonderful blooming qualities, and it seems necessary to call attention to the fact that the two new roses, one the "BURBANK," purchased and named by W. Atlee Burpee & Co., of Philadelphia, and the other the "SANTA ROSA," sent out by ourselves last season, though coming from the same combination are quite different in form and color of flower, growth and other respects. Both are perfect gems, and no other rose will give greater satisfaction than these will when once established; they are not only in name but in fact absolutely continuous bloomers throughout every day of the year, and without doubt will produce far more blooms during the whole year than any rose before known. It is beyond comprehension how any plant can keep up such a constant exhibition of lovely flowers as these do and still remain in the most perfect vigor of health; not a leaf has ever shown rust, mildew or other weakness or defect on thousands of the plants during all their past five years of existence.

Of "SANTA ROSA," the ABSOLUTELY EVER-BLOOMING rose of loveliest form and color, we have very large field-grown bushes only, to offer this season. PRICE, EACH $1. PER TEN, $5. Address W. Atlee Burpee & Co., Philadelphia, Pa., if you wish for the "Burbank" rose; we have none of them for sale.

"It is fitting that the fairest rose in the world, should borrow from this fair city its name and title. To-morrow it will go where the winds go. Under every flag this rose will make its home and win esteem."—Santa Rosa *Republican.*

"The 'SANTA ROSA' rose is in great demand. The creation is a wonderful one and wherever the rose blooms, in distant climes, the name stamps it as an advertisement of the beautiful city from which it gets its name."—Santa Rosa *Press Democrat.*

"Mr. Burbank's ROSES are famous the world over. They nod at us from every garden and florist's window."—Carmen Harcourt, in *Post Magazine.*

"The 'Burbank' Rose is perfectly hardy. The plants begin to bloom when only a few inches high and flower most profusely all through the spring and summer until stopped by heavy frost, late in the autumn. We had a bed at Fordhook, which furnished a constant supply of beautiful flowers for cutting all summer, and at this writing (November 23rd, 1897) is still in bloom, quite a fall of snow to-day and yet the original bush is also still in bloom."—W. Atlee Burpee, Philadelphia.

"The BURBANK ROSE is thus really an almost perpetual bloomer."—*American Gardening.*

"The new 'SANTA ROSA' is making a good growth and is very fine."—Geo. W. Livingston, Monroe, Iowa.

"The 'BURBANK' ROSE is without exception the freest flowering rose in cultivation. The flowers are double, of fine form, nearly three inches across. The color is a deep rose-pink, shading to a beautiful soft rose at the center. The petals are well incurved so that the center is hidden. In September and October the outer petals change to a deep rich carmine. The whole flower is most pleasing in its rich, graceful beauty, and is delightfully fragrant."—W. Atlee Burpee.

"The brightness of the color is very striking; the tint appears to deepen into a glow at the base of each petal, and under artificial light the effect is intensified."—*American Gardening.*

GALIUM BOREALE.

A most charming, feathery, white flower for bouquets. It is a perennial fifteen inches in height, and, unlike most galiums, it grows upright, without any support. It is hardy everywhere, as it was found growing wild on the banks of the North Saskatchewan river, where the thermometer often goes 60 degs. below zero in the winter.

SMALL PLANTS, 50c. each. SEEDS, 25c. per package.

AMPELOPSIS QUINQUEFOLIA.

We have selected an especially fine "Virginia Creeper." It grows with unusual vigor, clings to any support better than usual, and the leaf colors in the fall are also especially fine. Thrifty one-year-old plants. Each, 25c. Ten, $1. One hundred, $5.

MARITIMA PLUM.

Fine one-year-old seedlings, of the dwarf, hardy, late blooming Beach plum, from selected varieties; these bear good fruit very abundantly the second or third year.

PRICE PER TEN, 75c. PER 100, $4. PER 1,000, $20.

ALASKA JUNEBERRY "SUCCESS."

The "SUCCESS" Juneberry produces larger, better and more fruit than any other Juneberry; perfectly hardy everywhere, grows anywhere, and bears the second season. Plants, each, 25c. Ten, $1. One hundred, $5.

HYBRID WALNUTS—"ROYAL" AND "PARADOX."

"ROYAL." One and two-year trees, each, 50c. Ten, $2.50.

"PARADOX." One-year trees only. Each, $1. Ten, $8.

No nuts for sale this season, as the entire crop was purchased by J. M. Thorburn & Co., of New York.

CALLA "FRAGRANCE."

A novelty of last year which is gaining wide appreciation for its *fragrance* and abundance of flowers. Price, dormant bulbs, one inch diameter, each 50c. Ten, $3. One hundred, $20. One-half inch diameter, each, 25c. Ten, $1.50. One hundred, $10. Bulblets: Ten, 40c. One hundred, $3. One thousand, $20.

MISCELLANEOUS.

A few strong field-grown bulbs and plants can be supplied while they last. *We do not have trees, plants or bulbs for sale except the surplus named below.*

Agapanthus. Seedlings varying from sky blue to white. Each, 25c. Ten, $1. One hundred, $6.

Amaryllis Belladonna minor, each 25c. Ten, $1. One hundred, $5.

Amaryllis Belladonna major, each 25c. Ten, $1. One hundred, $5.

Amaryllis Vittata hybrida. Seedlings, each 40c. Ten, $3. One hundred, $25.

Cannas, five choice new varieties, each 25c. All five for $1.

Bidens atrosanguinea (black dahlia), each 25c. Ten, $1.50.

Clematis, Jackman hybrids, each 40c. Ten, $2.

Clematis, Erecta, each 30c. Ten, $1.50.

Clematis, Mongolica, each 30c. Ten, $150.

Clematis, Fremonti, each 30c. Ten, $1.50.

Dracoenas, hardy (in California), cross-bred varieties of Veitchi, Longifolia, Stricta and others; easily grown; fine for house decoration. Each 25c. Ten, $1.50. One hundred, $15. One thousand, $40.

Dahlia. Mexican wild. Each 20c. Ten, $1.50.

Hemerocallis flava (Lemon lily). Each 20c. Ten, $1.

Hemerocallis Middendorfiana. Each 20c. Ten, $1.

Hemerocallis Aurantiaca major. Each 60c. Ten, $3.

Iris Kaempferi, seedlings. Each 20c. Ten, $1.50.

Lilium pardalinum. Hardy native Leopard lily. Each 20c. Ten, $1. One hundred, $4. One thousand, $25.

Platycodon Mariesi (Balloon flower). Each 20c. Ten, $1.50.

Potato. Mexican wild. Each 20c. Ten, $1.

Richardia albo maculata (spotted calla). Each 10c. Ten, 50c. One hundred, $3.

Richardia Hastata (yellow calla). Each 25c. Ten, $1.50. One hundred, $10.

Richardia Aurata (yellow calla). Each 40c. Ten, $3. One hundred, $20.

Richardia, Lemon Giant (yellow calla). Each 60c. Ten, $4. One hundred, $30.

Rose, Alaska wild; quite dwarf, large single rose, pink flowers. Each 25c.

Tigridia, Van Houttei; rare, curious small flowers. Each 15c. Ten, 75c. One hundred, $5.

Vitis Coignetiæ. The new Japanese high-climbing grape, with brilliant autumn foliage. Large plants, each 60c.

"We have no words to express our appreciation for your great work in horticulture."—J. F. Martin, Winfield, Kans.

"'WICKSON' fruited with me last season, and is the most precocious and beautiful of the Japs I have seen. Although peaches and the Robinson plums rotted all around, the 'WICKSON' remained exempt."—Geo. E. Murrell, Secretary Virginia State Horticultural Society.

"The Burbank potato still lives and thrives. Have endeavored to have a monument, or memorial tablet erected to mark the spot where it had its birth."—J. J. H. Gregory, Marblehead, Mass.

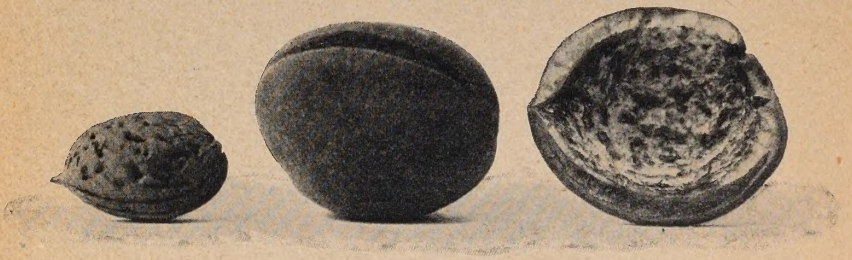
"Loss of about a million trees by a sudden cold snap. 'Gold' unhurt, doing fine."—Prest. of Idaho Horticultural Society.

"Your 'WICKSON' plum has been a wonderful success with us, from scions you sent us two years ago, we sent fifteen bushels of splendid fruit to market."—Henry Woodhouse, Sackville Reach, Australia.

"If all men were as energetic and persistent in some efforts to improve something which has to do with the comfort of humanity, in any way, as you are, the millenium would not be far off."—H. G. Keesling, Edenvale, Cal.

"Could sell a thousand bushels of Burbank plums here."—B. L. Ferris, Christian Co., Mo.

NEW CREATIONS FOR 1900.



HYBRID OF WAGER PEACH X LANGUEDOC ALMOND. ONE-HALF NATURAL SIZE.

In addition to the trees and plants offered this season, we mention some which are not yet for sale, in any quantity less than the whole stock, with complete control. Prices of each will be given on application.

NEW WINTER APPLE.

Of the Gravenstein type. The tree is about the best grower and bearer that we have ever seen. Fruit of superior quality.

Editor of *Rural New Yorker* says: "The flesh is yellowish, exceedingly tender, spicy, rich, subacid; it has a flavor all its own, and we do not think, taking it all in all, that we have ever eaten an apple that more nearly approaches all we need ever hope to get in an apple."

NEW HYBRID PLUM, No. 38,674.

Of enormous size. Prof. E. J. Wickson, of the California State Agricultural College, says: "It is immense, and strikingly handsome. The flesh is nearer like a white, juicy peach than anything I ever saw in a plum. On size and appearance it strikes me this is the most wonderful plum I ever saw."

Prof. F. A. Waugh, of the Vermont Agricultural College, and Hon. S. F. Leib, of California, both of whom are familiar with many of our best new plums, were also greatly impressed with its value.

NEW HYBRID PLUM, No. 31,288.

Medium size, superior quality, earlier than the earliest. The names of these new plums could be published here, but they would be promptly appropriated, so we refrain.

NEW ORIENTAL POPPY.

With flowers fully two feet in circumference, and of a peculiar, unspotted, fiery, salmon-scarlet color, with crushed leaf effect; exceedingly free blooming; perennial. Stock about one hundred strong two-year-old plants.

NEW HYBRID TIGRIDIAS.

Wonderful bloomers, with exquisite new combinations of color never before seen in Tigridias. It is amazing that such a beautiful and easily grown bulbous plant should have been so long overlooked.

A whole rainbow of combinations, and more easily grown than potatoes.

The popular Gladiolus may now give first place to these gorgeous GRANDIFLORA HYBRID TIGRIDIAS for bedding purposes. Stock about 10,000 bulbs.

NEW HYBRID CLEMATIS.

Produced by crossing VIORNA, COCCINEA, FREMONTI AND OTHERS.

The flowers, which are produced abundantly, have new forms and new shades and combinations of colors. Hardy, healthy, vigorous; growing when established almost as fast as hop vines. Stock, one to two thousand plants.

NEW CANNA.

Of the Crozy type, height 3½ feet. Vermilion salmon color, with broad light yellow band around each petal. Produces the largest flowers in the greatest profusion, the most constantly of any canna yet produced. Its most remarkable characteristics cannot be described in a few words.

Those who know of the "TARRYTOWN," which originated on our farms four years ago, are in a position to judge whether we can produce good cannas. Stock about two thousand plants.

F. R. Pierson, of Tarrytown-on-Hudson, New York, was the purchaser of "TARRYTOWN." We have none for sale. Price of this BRAND-NEW ONE will be given on application.

"'TARRYTOWN.'—This variety is one of the very finest cannas for bedding coming nearer the ideal in this respect than any variety that has ever been introduced. It is a very dwarf grower, at the same time, vigorous, with fine healthy foliage, is a wonderfully free bloomer, and has the remarkable quality of holding the flowers apparently perpetually, the blooms lasting two or three times as long as those of any other variety, standing wind and rain without any apparent injury, coming out bright and fresh after a heavy storm, when other varieties look rough and ragged. The flower spikes are thrown up in a solid mass as if sheared, making it a fine, compact, massing variety. It is entirely distinct from any other canna in color, being a brilliant cherry-red very similar to Egandale, but much more brilliant. We had a large quantity planted for trial this season, together with other varieties, and it came into flower earlier than any other variety. From the earliest time in the spring until late fall, it was the showiest of all our cannas, standing out prominently and conspicuously among the very finest varieties, so that visitors at a distance would exclaim, 'What canna is that?' No canna in our trial grounds this year has proved so satisfactory an all-round bedding variety as 'TARRYTOWN.'"—F. R. Pierson, N. Y.

"'TARRYTOWN' is one of the gems in its color, a brilliant cherry-red with fine branching heads. The flowers come in early and freely and have remarkable lasting qualities. It is a dwarf, vigorous grower, with fine healthy foliage."—*Florist's Exchange.*

"'TARRYTOWN.'—This variety comes as near the ideal for a bedding canna as any variety that has been introduced. In color it is entirely distinct, being a brilliant cherry-red, similar to Egandale, but more brilliant. It is a dwarf, sturdy, vigorous, compact grower, with fine healthy foliage, and an exceedingly free bloomer, the blooms lasting longer than many other varieties. They, when past their prime, leave the flower spike clean. The spikes of flowers are borne in dense even masses, and one of its valuable characteristics is the fact that wind and rain seem to have no effect on the flowers. It also comes into flower with the earliest varieties. From the earliest time in the spring until late in the fall, it presents a showy and conspicuous mass of blooms."—C. W. Ward.

"One of the most imposing cannas this season and which has proved its great value as a bedder, is 'TARRYTOWN'—a cherry-red flower, borne well up above dark green foliage. The old flowers drop away clean and the spikes stand the weather well. As an individual flower spike, when cut, the variety is not so telling, but as a bedding variety, of medium height, it has no equal at present."—*Florist's Exchange.*

"I saw 'TARRYTOWN' at Riverton, two weeks ago, where rain has been badly needed; every leaf stood upright, fresh and green, while many other sorts near and alongside of it were badly wilted. It's a fine canna indeed and will stay with us."—*Florist's Exchange.*

"The originator of the finest cannas ever introduced."—Martin J. Abney, Athens, Ga.